



OAKHILL

HOTEL · BAR · DINING · EVENTS

1st - 23rd December 2026

Starters

Roasted tomato and pepper soup (GFO, V, VG)

Seafood gratin - Atlantic prawns with flakes of haddock and salmon, bound in a parsley and julienne sauce topped with parmesan & herb crust (GF, DFO)

Chicken liver parfait, house-dressed leaves, red onion marmalade, and served with a bread roll & butter (GFO)

Roasted vegetable and goats cheese terrine, with rocket & sun-blushed tomato salad & finished with basil oil (V, GFO)

Dovetail of melon with prosecco sorbet (V, VG, DF)

Mains

Roast breast of turkey accompanied with honey, apricot and herb stuffing, pigs in blankets, sea-salted & rosemary potatoes, mashed potatoes and Yorkshire pudding (GFO, DFO)

Beef bourguignon. Slow-roasted beef brisket cooked in a red wine sauce with silverskin onions, chestnut mushrooms, smoked bacon and topped with quinnell of horseradish mash potatoes (GF, DF)

Oven-baked salmon cooked in a watercress, prawn and lemon sauce served with herb-buttered crushed new potatoes (DFO, GF)

Wild mushroom, thyme. spinach and Chiquin wellington, served with cranberry mashed potatoes and gravy (V, VG)

Butternut squash, chick pea tagine, pitta bread served on a bed of Moroccan cous-cous (V, VG)

Desserts

Christmas pudding topped with orange brandy sauce (GFO, DFO, VGO)

Homemade tiramisu with poached berry compote, & pouring cream

Snowball cheesecake with Kirsch cherries, lemon & lime zest and coconut sprinkles

Cherry & almond brownie with custard (V, VG)

Selection of ice cream (DFO)

2 course £29.95

3 course £33.95



Oakhill Christmas Menu

Parties of 6 and over are required to pay a £10.00 per person non-refundable deposit upon booking. We also require a pre-order for parties 6 and above.
info@oakhillcromford.co.uk | 01629 822211 | @oakhillcromford



Oakhill Christmas pre-order

Once completed, please return this form to us via email info@oakhillcromford.co.uk, in person or via WhatsApp on 07493 834673